Edible Mushrooms.[1]—This is a splendid book. It is intended primarily for amateurs who are interested in eating wild mushrooms and who wish to learn the more common and interesting forms. The body of the work, chapters 2–8, is made up largely of descriptions, keys and illustrations. These chapters, plus the first dealing with general information and 9 to 12 dealing respectively with gathering, selection of edible forms, preparing for the table, and poisoning, provide an unusually well-rounded out treatment. The reader is instructed on how to recognize the species, how, when, and where they grow, how they fit into nature's scheme of things, the terminology applied to them and their parts, how and when to gather them, kinds to look for as food and kinds to avoid, how to prepare herbarium specimens, ways of preparing for the table, poisoning and what to do in an emergency. It is written in such a style and at such a level as to make it comprehensible and interesting to anyone, yet it is so filled with sound information that the professional botanist could scan it profitably.

The term mushroom as used in the title is interpreted broadly to include all the prominent fleshy fungi that might be considered edible. The major portion of the book is of course devoted to the agarics, with separate chapters for those of each spore color group. Following the agarics there are treated in order the boletes, Clavarias, Hydnums, polypores, puffballs, morels, and a few miscellaneous forms. The classification and nomenclature is the traditional thing dating back to Fries. In the opinion of this reviewer no other scheme of presentation would have been possible, since modern attempts to improve the Friesian system have resulted in an everchanging nomenclature that is incomprehensible even to the professional.

The work contains 5 colored plates and 58 pages of black and white photographs, illustrating a total of 127 species. The general morphological characteristics of fleshy fungi are illustrated in 7 pages of line drawings. The book is the product of a cooperative effort between Dr. Pomerleau and the well-known botanical artist Mr. H. A. C. Jackson, himself an assiduous student of the fungi. It is not a pocket manual; it is $10\frac{3}{8} \times 7$ inches and bound in stiff cloth covers.—W. Lawrence White. Farlow Herbarium of Harvard University.

[1] **Mushrooms of Eastern Canada and the United States,** by René Pomerleau in cooperation with H. A. C. Jackson. 302 pp., 5 col. pl. with 44 fig., 7 pp. line drawings, 58 black and white photographs. Les Éditions Chantecler Ltée, 8125 St-Laurent, Montreal 14. 1951. Price $9.00.

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